

We have quite an abundance of foraged Hazelnuts at the moment. So this seemed like a nice little treat for very little money.

## **Ingredients:-**

440g of sugar
250 ml of water
70 g Hazelnuts, lightly toasted and roughly chopped
finely grated zest of 1 orange

## Method:-

- (1) Line a baking tray with baking paper.
- (2) Combine the sugar and water in a small pan over medium?high heat and stir well until the sugar has dissolved. Cook for 10?12 minutes, or until golden. Stirring regularly.
- (3) Quickly add the hazelnuts and zest and stir to combine.
- (4) Pour immediately onto baking tray, spreading to cover the whole surface. Allow to cool.
- (5) Break with a rolling pin.
- (6) Store in an airtight container.